



White Shaker-style cabinets give Julia and John Wondrich's kitchen a classic appeal that complements the space. Warm, white wooden details—such as thick, sliced counter tops—keep the look simple and streamlined.

## MORNING GLORY

A carefully planned layout ensures everyday convenience in this welcoming family kitchen.

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**THIS PHOTO:** Hutch-style cabinets flank the main sink for a nostalgic feel. **OPPOSITE LEFT:** A wall of quartersawn-oak cabinetry conceals a full-size freezer and a pantry. **OPPOSITE, TOP RIGHT:** A narrow ledge behind the range holds roasting oils. **OPPOSITE, BOTTOM RIGHT:** Honed marble surrounds the sleek undermount sink.

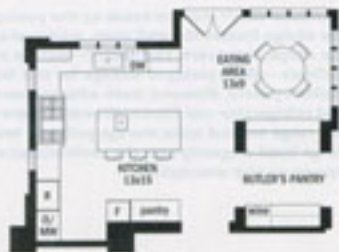


## With four kids ages 5 to 15, Julie Hendricks doesn't have time to dawdle in the mornings.

When she steps into her kitchen, she heads right to the drawer of lunch-making supplies and quickly packs the kids' lunches. She then grabs silverware from an island drawer and sets breakfast out on the island eating bar. Before she knows it, the kids are out the door and on the way to school. On these busy mornings, every minute counts—and Julie needs a kitchen that streamlines the fast-paced morning routine.

That's exactly what she got in the new kitchen she shares with her husband, John—thanks to careful space planning by designer Rebekah Zaveloff. "Everything is within arm's reach," Julie says. "I don't feel like I have to search for things because everything is in its spot."

The original kitchen in the 1910 Chicago-area house once hampered daily routines, with narrow walkways and a tiny island. Standing in the way of a solution was the fact that the kitchen was hemmed in by a driveway on one side and a structural beam on the other. So Zaveloff turned the original kitchen into a mudroom, office area, and butler's pantry. An addition at the back of the house provided space for an all-new kitchen and eating area.





The spacious new kitchen includes all of Julie's must-haves: an island that can seat four, lots of natural light, abundant storage, and great flow. With wide walkways and multiple connections to adjoining rooms, the kitchen is ideal for prepping lunches in the morning or entertaining friends in the evening. "We can fit 40 people and not feel crowded," Julie says.

Minimizing upper cabinets maximizes natural light, and there's still plenty of storage in the multifunctional island, cabinets above the wall oven and refrigerator, and generous pantry cabinets. The island, painted warm gray to stand out from white perimeter cabinets, boasts a prep sink, storage for pans, and an eating bar. Its generous work space is convenient to both the main sink and the range—as well as the refrigerator.

A separate freezer behind the eating bar ensures enough cold storage. Quartersawn-oak panels blend the unit with adjacent pantry cabinets.

Across the room, hutch-style cabinets with glass-front doors show off quartersawn-oak interiors that match the warm wood of the pantry cabinets. The room's varied cabinetry styles and mix of finishes—polished nickel for hardware and faucets and antique brass on the light fixtures—create a distinctive feel that seamlessly blends age-old materials with a hint of modern design. "We layered various finishes to make the kitchen feel more collected over time," Zaveloff says. "Whenever possible, I try to mix it up a little bit for visual interest." **KBI**

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**LEFT:** Julie didn't want to break up the pantry wall with built-in ovens, so the design locates the wall oven, microwave, and refrigerator to the side of the range. **ABOVE LEFT:** The pantry—with an on-the-door rack, shelves, and pullouts—offers plenty of storage for this family of six. **ABOVE MIDDLE:** In the butler's pantry, diamond mesh adds glamour to cabinets above a wine cooler and refrigerator and freezer drawers. **ABOVE RIGHT:** Pilasters on either side of the range conceal spice storage pullouts. **OPPOSITE:** A custom stainless-steel range hood elegantly tops the professional-style range. Flanking windows ensure an airy atmosphere.

## Takeaways

- 1** Custom cabinetry panels keep large appliances from dominating the room.
- 2** Narrow spaces flanking the range get put to use with clever pullouts that are great for storing spices or utensils.
- 3** Mixing finishes, like matte cabinets and a glossy countertop or stainless-steel appliances and brass light fixtures, generates interest.
- 4** Using brackets instead of furniture legs to support the countertop increases legroom under the island.

### AN ISLAND WITH INTEREST

Give an island a different color and style from the perimeter cabinetry to really make an impact. Check out our favorite contrasting islands. [BHG.com/MixAndMatchIslands](http://BHG.com/MixAndMatchIslands)